



## VALENTINE'S 2025

### BROOK ~ SIGNATURE £75pp (Add Wine Pairing £55pp)



**LOBSTER ~ APPLE**  
caviar, carpaccio, fritter

(Gobillard, Tradition, Hautvillers, Champagne, France)



**SALMON ~ BEETROOT**  
kokum, yogurt, chutney

(Trimbach, *Riesling*, Alsace, France)



**IMLI ~ CHICKEN**  
peanut, papaya, harissa

(Humberto Canale, *Malbec*, Patagonia, Argentina)



**LAMB ~ BARBAT**  
burnt spices, boneless, garlic

(Puente de Salceda, Reserva, *Tempranillo*, Rioja, Spain)

or

**MANGALORE ~ FISH**  
stone bass, coconut, tamarind

(Love by Léoube, Rosé, Cote de Provence, France)

Served with Kaali Dal, Steamed Rice & Breads



**PHIRNI ~ RASPBERRY**  
clarified butter, rice, sorbet

or

**CHOCOLATE ~ HAZELNUT**  
Cube, chikki, lemon curd

(Sauternes, Château Roumieu, Bordeaux, France)

### MEADOW ~ VEGETARIAN £70pp (Add Wine Pairing £55pp)



**POHA ~ CHAAT**  
dumplings, tamarind, berries

(Gobillard, Tradition, Hautvillers, Champagne, France)



**PANEER ~ PEPPER**  
homemade cottage cheese, chutney, papaya

(Touraine, *Sauvignon Blanc*, Lionel Gosseaume, France)



**MORELS ~ TRUFFLE**  
wild mushrooms, potato, saffron

(Colterenzio, *Pinot Grigio*, Alto Adige, Italy)



**AMRITSARI CHHOLE ~ KULCHA**  
chickpeas, pickle, carom seed

(Gavi di Gavi, La Minaia, *Cortese*, Piemonte, Italy)

or

**PANEER TIKKA ~ MAKHANI**  
fenugreek, Kashmiri chilli, tomato

(Love by Léoube, Rosé, Cote de Provence, France)

Served with Kaali Dal, Steamed Rice & Breads



**CARROT ~ ORANGE**  
heritage carrot, cake, cashew

or

**PINEAPPLE ~ COCONUT**  
coconut, jaggery, chutney

(Sauternes, Château Roumieu, Bordeaux, France)

Last Order at 9:45pm

Please speak to your server for allergens information.

Dishes may contain traces of allergens/nuts despite our persistent efforts. Shots may be found in game dishes.

Our standard wine measure is 100ml per course and 50ml for dessert. Prices include VAT.

A discretionary service charge of 13% applies.